



# GATHERINGS AND EVENTS

2025

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Prices are per guest and subject to a 26% taxable service charge and 7.75 % sales tax.

All food and beverage prices are subject to change without notice.



# BREAKFAST

*Fairmont*  
GRAND DEL MAR

# BREAKFAST – BUFFET

Served with freshly brewed coffee and an assortment of hot tea selections.

Pricing is per guest. A minimum of 25 guests will be charged, per buffet.

Duration is based on 90 minutes of continual service; additional 30-minute increments are available at +\$15 per guest.

Chef attended stations are priced at \$350 per chef, per station (two hours maximum), one attendant per 100 guests.

## Rise and Shine | \$59

upgrade to espresso station | +\$12 per guest

**Chilled Fruit Juices** | orange, grapefruit, apple, cranberry

**Selection of French Pastries and Artisanal Breads**

preserves, marmalade, sweet butter, almond butter,  
peanut butter (VG)

**Farmers Market Fruit** | seasonal selection of prepared  
fruits (V, GF)

**Build Your Own Yogurt Parfait**

natural and coconut, nuts, seeds, fruit preserves (VG, GF)

**House Made Granola and Cereals** | whole milk  
skim milk, almond milk (VG, GF)

## Sunrise Pantry | \$72

upgrade to espresso station | +\$12 per guest

**Chilled Fruit Juices** | orange, grapefruit, apple,  
cranberry

**Selection of Artisanal Breads and Bagels** (VG)

danishes, muffins, croissants, preserves,  
marmalade, sweet butter, peanut butter,  
almond butter, honeycomb, smashed avocado,  
honey mascarpone, whipped ricotta

**Farmers Market Fruit** | seasonal selection of  
prepared fruits (V, GF)

**Build Your Own Yogurt Parfait**

natural and coconut, nuts, seeds, fruit preserves  
(VG, GF, V)

**Smoked and Cured** | smoked salmon, capers,  
lemon, red onion, remoulade, cornichons,  
charcuterie, grainy mustard, seasonal pickles,  
radish, california cheeses

**House Made Granola and Cereals** | whole milk,  
skim milk, almond milk (VG, GF)

## Coastal Mornings | \$74

upgrade to espresso station | +\$12 per guest

**Chilled Fruit Juices** | orange, grapefruit, apple, and  
cranberry

**Selection of French Pastries and Artisanal Breads**

preserves, marmalade, sweet butter, almond butter  
peanut butter (VG)

**Farmers Market Fruit** | seasonal selection of prepared  
fruits (V, GF)

**Build Your Own Yogurt Parfait**

natural and coconut, nuts, seeds, fruit preserves  
(VG, GF, V)

**House Made Granola and Cereals** | whole milk  
skim milk, and almond milk (VG, GF)

**Free Run Soft Scrambled Eggs** (VG, GF)

**Smoked Bacon** (GF)

**Pork Sausages**

**Golden Breakfast Potatoes** (GF, VG)



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### Canyon Harvest | \$78

upgrade to espresso station | +\$12 per guest

**Chilled Fruit Juices** | orange, grapefruit, apple, cranberry

**Selection of Artisanal Breads**

preserves, marmalade, sweet butter, peanut butter (VG)

**Farmers Market Fruit** | seasonal selection of prepared fruits (V, GF)

**Build Your Own Yogurt Parfait** | natural and coconut, nuts, seeds, fruit preserves (V, GF)

**Steel Cut Oatmeal** | cinnamon toasted nuts, dried fruits, maple syrup (V, GF)

**House Made Granola and Cereals** | whole milk, skim milk, almond milk (VG, GF)

**Free Run Egg White Frittata** (VG, GF)

**Chicken Sausage**

**Herbed Confit Tomatoes** (V, GF)

**Poached Asparagus** (V, GF)

### Morning Bites | \$59

upgrade to espresso station | +\$12 per guest. All items prepared for off premises consumption.

**Grab and Go Coffee and Tea Selections**

**Ripe Whole Fruit** (V)

**Farmhouse Yogurt** (VG)

**In-House Bakery** | Choose one:

**Butter Croissant** (VG)

**Chocolate Croissant** (VG)

**Seasonal Danish** (VG)

**Blueberry Muffin** (VG)

**HANDHELD** | Choose one

**Artisanal Bagel** | cream cheese and fruit preserve (VG)

**Smoked Salmon Bagel** | citrus cream cheese

**Smoked Ham and Brie Cheese Croissant**

grain mustard and mayonnaise

**Breakfast Burrito** | scrambled eggs, crispy bacon, cheddar cheese, crushed potato, tomatillo salsa, flour tortilla



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## BREAKFAST ENHANCEMENTS

### IN-HOUSE BAKERY

*Minimum order of one dozen, per selection*

**Assorted Pastries** (VG) | \$90 per dozen

**Muffins** (VG) | \$90 per dozen

choice of blueberry, banana nut,

lemon poppy or seasonal selection

**Loaves** (VG) | \$90 per dozen

choice of maple coffee cake, blueberry

or seasonal selection

**Cookies** (VG) | \$90 per dozen

**Scones** (VG) | \$90 per dozen

**Maple Sticky Buns** (VG) | \$90 per dozen

### BRIOCHE FRENCH TOAST | \$22

seasonal fruit, cinnamon, toasted walnuts,

citrus mascarpone, warm maple syrup (VG)

### OATMEAL BAR | \$15

warm steel cut oats, cinnamon, toasted nuts, dried fruits,

maple syrup, fresh berries (VG, V, GF)

### PRESSED POWER JUICES | substitute \$6 / addition \$9

**Immunity** | carrot, orange, turmeric (V, GF)

**Antioxidant** | spinach, green apple, celery (V, GF)

**Vitality** | beetroot, lemon, mint (V, GF)

### BLENDED SMOOTHIES | substitute \$6 / addition \$10

**Berry Banana** | blueberry, banana, almond milk (V, GF)

**Nutter Butter** | peanut butter, banana, date, almond milk

(V, GF)

**Tropical Green** | mango, pineapple, kale, coconut water

(V, GF)

### SAVORY

**Pork Sausage** | \$9

**Chicken Sausage** | \$9

**Vegan Sausage** (V) | \$9

**Thick Cut Smoked Bacon** (GF) | \$10

**Back Bacon** (GF) | \$10

**Smoked Salmon and Bagel** | \$28

**Grilled Roma** (V, GF) | \$6

**Half Avocado** (V, GF) | \$7

**Golden Breakfast Potato** (V, GF) | \$6

**Red Breakfast Potato** (V, GF) | \$6

**Hash Browns** (V, GF) | \$7

**Build Your Own Parfait** (V, GF) | \$24

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## BREAKFAST ENHANCEMENTS

### FARM FRESH EGGS AND OMELETTE | \$32

#### Eggs Your Way: Scrambled, Fried or Omelets

\*chef attended station

toppings: sweet onions, forest mushrooms, peppers, garden spinach,  
country ham, cheddar cheese, feta cheese (VG, GF)

### BUTTERMILK PANCAKES | \$23

\*chef attended station

fresh berries, chocolate chips, toasted almonds, vanilla whipped cream,  
maple syrup (VG)

### BREAKFAST BURRITO | \$18

scrambled eggs, chorizo, avocado crema, cotija cheese, salsa verde

### TARTINES | \$24 Choose one:

**Avocado Tartine** | smashed avocado, lemon, chili, parmesan (VG)

**Salmon Tartine** | smoked salmon, pickled red onion, capers

**Seasonal Tartine** | farmers market fruit (VG)

### EGGS BENEDICT | \$32 Choose two:

#### Soft Poached Egg on a Toasted English Muffin

**Classic** | back bacon, hollandaise sauce

**Royale** | smoked salmon, hollandaise sauce

**Florentine** | sautéed shallots and spinach, hollandaise sauce (VG)



# BREAKFAST- PLATED

Each plated experience is accompanied by French pastries, preserves, fresh juice, fresh brewed coffee, and an assortment of hot tea selections.

## Plated Breakfast | \$70

### Starter

**Melon Fruit Salad** | berries, mint (V, GF)

**House Made Granola** | farmhouse yogurt, fresh fruit (VG, GF)

**Chia Pudding** | toasted coconut, melon (V, GF)

**Steel Cut Oatmeal** | cinnamon toasted nuts, maple syrup,  
fresh berries (V, GF)

### Main

**Free Range Scrambled Eggs** | pork sausage, herbed confit  
tomato, golden breakfast potato (GF)

**Egg White Frittata** | confit tomato, herbed salad (VG, GF)

**Avocado Toast** | poached eggs, parmesan, artisanal toast  
(VG)

**Brioche French Toast** | seasonal berry compote,  
whipped cream, maple syrup (VG)

**Beef Short Rib Hash** | poached eggs, crispy onion,  
béarnaise sauce (GF)

**TRADITIONAL EGGS BENEDICT** | Choose one:

**Classic, Royal, or Florentine**

toasted english muffin, hollandaise sauce (VG)

## POURED BREAKFAST ENHANCEMENTS

*prices are per guest*

### Pressed Power Juices (V, GF)

*substitute \$7 / addition \$12*

*Choose one:*

**Immunity** | carrot, orange, turmeric

**Antioxidant** | spinach, green apple, celery

**Vitality** | beetroot, lemon, mint

### Blended Smoothies (V, GF)

*substitute \$9 / addition \$14*

*Choose one:*

**Berry Banana** | blueberry, banana, almond milk

**Nutter Butter** | peanut butter, banana, date,  
almond milk

**Tropical Green** | mango, pineapple, kale,  
coconut water





# BREAKS

*Fairmont*  
GRAND DEL MAR

## BREAKS

Pricing is per guest. A minimum of 25 guests will be charged, per break.

Duration is based on 30 minutes of continual service; additional 30-minute increments are available at +\$10 per guest.

Each break is accompanied by freshly brewed coffee, and an assortment of hot tea selections (*unless otherwise specified*).

### Grand Slam | \$33 (VG)

**Warm Pretzels** | honey mustard and grainy mustard

**Popcorn and Roasted Peanuts**

**House made Tortilla Chips** | nacho cheese and salsa

### Salty & Sweet | \$27 (VG)

**House Baked Cookies** | three chef selected cookies

**Trail Mix** | almonds, peanuts, sunflower seeds, raisins,  
dark chocolate chips

**White Chocolate Raspberry Blondies**

### Candy Shop | \$29 (VG)

**Selection of Candy**

jellybeans, sour keys, fruit gummies, licorice, m&m's,  
chocolate covered nuts

### Canyon Trails | \$39 (GF)

**Nuts and Seeds** | almonds, cashews, walnuts,  
pumpkin seeds, sunflower seeds

**Dried Fruit** | cranberries, dates, apricot

**Sweet Bites** | m&m's, valrhona chocolate

### Renew & Restore | \$25 (V, GF)

**Selection of Juices**

**Immunity** | carrot, orange, turmeric

**Antioxidant** | spinach, green apple, celery

**Vitality** | beetroot, lemon, mint

**Chocolate Chia Truffle**

### Wellness Treats | \$28 (V, GF)

**Spa Waters** | cucumber lemongrass and blackberry lemon

**Garden Vegetable Crudit ** | avocado dip

**Marinated Melon and Berry Fruit Salad** | seasonal ingredients

**Spa Granola Bar** | oats and dried fruit





## BREAKS

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### Mexican Cantina | \$27 (V, GF)

House-made Tortilla Chips  
Fire Roasted Salsas  
Guacamole  
Seasonal Flavored Tepache  
Tajin Dusted Fruit

### Espresso Bar | \$32 (VG)

Espresso Station  
Cold Brew Coffee  
Churro Spice Madeleine  
Homemade Biscotti

Add coffee and an assortment of hot tea selections + \$4 per guest

### Hummus & Crudité | \$25 (VG)

Chickpea Hummus  
Crudité Garden and Buttermilk Ranch  
Pita Bread

### Cookie Craze | \$21 (VG)

Chilled Milk | whole, 2%, skim, chocolate  
House Baked Cookies | three chef selected cookies

### Grand Afternoon Tea | \$75

Scones | devonshire cream, house-made preserves,  
lemon curd  
Cucumber and Smoked Salmon Finger  
Sandwiches  
Milk Chocolate Cremeux Tart



# BREAKS

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## BREAKS À LA CARTE

### Savory and Sweet

- Potato Chips and Pretzels** | \$10 (V)
- Tortilla Chips and Salsa** | \$17 (V, GF)  
*Add Guacamole for +\$9*
- Popcorn** | \$9 (VG, GF)
- Marcona Almonds** | \$19 (V, GF)
- Mixed Nuts** | \$18 (VG)
- Chocolate Dipped Strawberries** | \$90 per dozen
- Sliced Seasonal Fruit and Berries** | \$23
- Ripe Whole Fruits** | \$9 per piece (V, GF)
- Baja Style Tajin Dusted Fruit** | \$15  
piña, mango, cucumber, jicama, chamoy (V, GF)

### Non-Alcoholic Beverages

- Hot Beverages**
  - Regular and Decaffeinated Coffee** | \$145 per gallon
  - Assortment of Hot Tea Selections** | \$135 per gallon
- Cold Beverages**
  - Coconut Water** | \$15 each
  - Lemonade** | \$125 per gallon
  - Iced Tea** | \$135 per gallon
  - Diet and Regular Soft Drinks** | \$10 each
  - Bottled Still and Sparkling Mineral Waters**  
\$9 per 330 ml | \$12 per 750 ml
  - Red Bull** | \$15 each
  - Fruit-Infused Spa Waters** | \$55 per gallon
  - Tepache Assorted Flavors** | \$9 each

### In-House Bakery

*Minimum order of one dozen per selection*

- Assorted Pastries** | \$90 per dozen (VG)
- Mini Cupcakes** | \$90 per dozen (VG)  
vanilla, chocolate, citrus or red velvet
- Muffins** | \$90 per dozen  
blueberry, banana nut, lemon poppy, chocolate  
or seasonal selection (VG)
- Loaves** | \$90 per dozen  
maple coffee cake, blueberry or seasonal selection (VG)
- Cookies** | \$90 per dozen  
chocolate chip, oatmeal raisin, sugar, white chocolate  
macadamia or peanut butter (VG)
- Brownies** | \$90 per dozen (VG)
- Homemade Granola Bars** | \$90 per dozen  
honey, oat, pecans (VG)
- Italian Biscotti** | \$90 per dozen (VG)  
citrus almond, chocolate or seasonal
- Scones** | \$90 per dozen (VG)  
lemon curd, devonshire cream, seasonal fruit preserves



# LUNCH

*Fairmont*  
GRAND DEL MAR



## LUNCH – BUFFET

Served with artisanal bread, sweet butter, iced tea, freshly brewed coffee, and an assortment of hot tea selections.  
Pricing is per guest. A minimum of 25 guests will be charged, per buffet.  
Duration is based on 90 minutes of continual service; additional 30-minute increments are available at +\$15 per guest.  
Chef attended stations are priced at \$350 per chef, per station (two hours maximum), one attendant per 100 guests.

### Working Deli Lunch | \$86

#### Chef's Seasonal Soup

**Gathered Greens Salad** | fennel, carrot, radish, shallot, vinaigrette (V, GF)

**Kale Superfood Salad** | ancient grains, avocado, cucumber, mint, dill, sunflower seed, herbed tahini dressing (V, GF)

#### SANDWICHES | Choose three:

**The Deli** | charcuterie meats, aged cheddar, arugula, horseradish mayonnaise

**Slow Roasted Beef** | aged cheddar, dill pickle, caramelized onion, arugula, garlic aioli

**Chicken Caesar Wrap** | roasted chicken, shaved lettuce, parmesan cheese, signature dressing, flour tortilla

**Pulled BBQ Chicken** | crisp vegetable slaw, chipotle chili mayonnaise

**Hickory Smoked Turkey** | swiss cheese, red onion, arugula, cranberry chutney

**Ham and Cheese** | smoked ham, comté cheese, onion jam, grainy mustard aioli

**Market Vegetable** | crushed avocado, cucumber, roasted pepper, pickled onions, hummus spread (V)

**Mediterranean** | feta cheese, artichoke, roasted pepper, basil, olive tapenade (VG)

#### House Spiced Potato Chips

**Flourless Chocolate Cookie** | caramelized white chocolate (VG, GF)

**Citrus Blueberry Bar** (VG)



# LUNCH – CHEF SELECTED BUFFET

Served with artisanal bread, sweet butter, iced tea, freshly brewed coffee, and an assortment of hot tea selections.  
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Duration is based on 90 minutes of continual service; additional 30-minute increments are available at +\$15 per guest.  
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As a sustainability practice, Buffet Menus by Day are pre-discounted at \$10 per person.

## Monday | La Jolla Cove | \$95 / \$105

**Baja Chowder** | pacific seafood, potato, lemon, dill

**Mustard Greens Salad** | frisee, celery, apple, mustard vinaigrette (V)

**Roasted Beetroot Salad** | fennel, orange, candied walnut, goat cheese, sherry vinaigrette (VG, GF)

**Roasted Pacific Salmon** | mustard sherry glaze (GF)

**Aromatic Braised Beef Short Rib** | red wine jus (GF)

**Heirloom Wheat Pasta** | spinach, cherry tomato, roasted garlic, extra virgin olive oil, parmesan (VG)

**Fine Green Beans** | brown butter, toasted almonds (VG, GF)

**Roasted Fingerling Potatoes** | cracked pepper, fine herbs (V)

**Apple Crisp** | caramel (VG)

**Espresso Mousse** | crunchy praline (VG)

**Creme Fraiche Cheesecake** | preserved seasonal fruit (VG)

## Tuesday | Old Town Market | \$95 / \$105

**Tortilla Soup** | sour cream, cheddar, tortilla strips

**Grilled Corn and Black Bean Salad** | quinoa, chili lime vinaigrette (VG, GF)

**Cucumber Salad** | julienne onions, cilantro, oregano, lime, queso fresco, avocado (VG, GF)

**Melon and Tajin** (VG, GF)

**Carne Asada** | grilled skirt steak, onion, cilantro (GF)

**Chicken Fajita** | sweet peppers, onion (GF)

**Lime Marinated Baja Shrimp** | cotija cheese, pico de gallo (GF)

**Calabaza Squash** (VG, GF)

**Corn and Flour Tortillas** (VG)

**Guacamole, Sliced Radish, Chopped Onion, Cilantro**

**Mexican Rice**

**Chef's Selection of Salsas** | fire roasted tomatillo, salsa roja, pico de gallo (V, GF)

**Cinnamon Sugar Churros** (VG)

**Spiced Chocolate Tart** (VG)

**Arroz Con Leche** (VG)

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### Wednesday | Pacific Beach Grill | \$98 / \$108

**Warm Potato Salad** | whole grain mustard, herbs (VG, GF)  
**Watermelon Heirloom Tomato Salad** | watercress, feta, honey vinaigrette (VG, GF)  
**Classic Coleslaw** | red and green cabbage, carrot, celery, mustard, cider (VG, GF)  
**Organic Barbeque Chicken** | chipotle, molasses (GF)  
**Smoked Beef Brisket** | barbeque glaze (GF)  
**Baked Beans** | brown sugar (VG, GF)  
**Mac 'n Cheese** | smoked gouda mornay (VG)  
**Corn on the Cob** | crema, cilantro, chili (VG, GF)  
**Jalapeño Cornbread** | cheddar, chive (VG)  
**Double Chocolate Brownie** | caramel, fleur de sel (VG, GF)  
**Banana Cream Tart** | dulce chantilly (VG)  
**Berry Shortcake** | vanilla chantilly, chiffon (VG)

### Thursday | Del Mar Med | \$95 / \$105

**Lentil and Fennel Soup** | braised fennel, escarole (VG, GF)  
**Greek Salad** | cucumber, pepper, heirloom tomato, olives, feta (VG, GF)  
**Marinated Courgetti Salad** | chili, mint, preserved lemon (V)  
**Heirloom Tomato and Burrata Salad** | citrus, garden herbs, arugula (VG, GF)  
**Roasted Chicken Breast** | harissa (GF)  
**Roasted Pacific Sea Bass** | preserved lemon vinaigrette (GF)  
**Baked Spinach Pie** | phyllo, ricotta (VG)  
**Provencal Vegetables** | garlic oil (V, GF)  
**Greek Yogurt Panna Cotta** | fresh berries (GF)  
**Lemon Citrus Tart** | toasted meringue (VG)

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### Friday | Point Loma Lighthouse | \$95 / \$105

*accompanied by artisanal bread, aged balsamic, olive oil*

**Vine Ripened Tomato Soup** | basil, extra virgin olive oil (VG, GF)

**Gathered Greens Salad** | fennel, carrot, radish, shallot vinaigrette (V, GF)

**Kale Superfood Salad** | ancient grains, avocado, cucumber, mint, dill, sunflower seed, herbed tahini dressing (V, GF)

**Lois Lake Steelhead Salmon** | preserved vinaigrette (GF)

**Mary's Farms Chicken Breast** | chimichurri (GF)

**Heirloom Wheat Pasta** | roasted mushroom, confit garlic, san marzano tomatoes, parmesan cheese, olive oil (VG)

**Chefs Selected Vegetables** | simply prepared, olive oil, fleur de sel (V, GF)

**Steamed Brown Rice** (V, GF)

**Seasonal Farmers' Market Fruits** (V)

**Coconut Bavarian** | tropical fruits, mango curd (VG)

### Saturday | Flavors of Little Italy | \$95 / \$105

**Minestrone** | orecchiette, tuscan beans, chard, pesto (VG)

**Panzanella Salad** | focaccia, tomato, cucumber, onion, olive oil (VG)

**Mesclun Salad** | greens, parma ham, parmesan, balsamic (GF)

**Broad Bean Salad** | pecorino, mint, lemon (VG, GF)

**Manicotti** | garlic, pine nuts, parmigiana reggiano, basil (VG)

**Oven Baked Bass** | vine ripened tomato, fennel, dill (GF)

**Chicken Piccata** | lemon, capers, butter, italian parsley

**Egg Plant** | parmesan, basil (VG, GF)

**Broccoli Rabe** | preserved lemon (V, GF)

**Potato** | rosemary (V, GF)

**Cannoli** (VG)

**Tiramisu** (VG)

**Amaretti Cookies** (VG)

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### Chefs Seasonally Inspired Menu

Custom menus starting at \$155 per guest.

## Sunday | Backyard Barbeque | \$95 / \$105

**Traditional Potato Salad** | spring onion (VG, GF)

**Spinach Salad** | strawberry, almond, meyer lemon dressing (VG, GF)

**Classic Coleslaw** | red and green cabbage, carrot, celery, mustard, cider (VG, GF)

*Grill station requires chef*

**Marinated Chicken Breast** | garden herbs (GF)

**Beef Burger** | secret sauce (GF)

**Bratwurst** | sauerkraut (GF)

**Falafel Slider** | vegan herb aioli (V, GF)

**Cheese** | cheddar, american, jack cheese (GF)

**Potato Buns** | lettuce, tomato, onion, caramelized onion (V)

**Grilled Corn** (V, GF)

**Baked Beans** (V, GF)

**House Made Kettle Chips** (V, GF)

**Chocolate Souffle Tart** | passion fruit caramel (VG)

**Lemon Parfait** | white chocolate crumble (VG)

**Seasonal Fruit Cobbler** | brown butter crumble (VG)





## Express Lunch | \$80

\$90 for choice of two sandwiches.

\$98 for choice of three sandwiches.

All items prepared for off premises consumption.

Accompanied by ripe whole fruit and kettle chips.

### Salad | Choose one:

**Gathered Greens Salad** | fennel, carrot, radish, shallot vinaigrette (V, GF)

**Kale Superfood Salad** | ancient grains, avocado, cucumber, mint, dill, sunflower seed, herbed tahini dressing (V, GF)

**Caesar Salad** | romaine lettuce, torn crouton, parmesan, signature dressing

**Greek Salad** | cucumber, pepper, heirloom tomato, olives, feta (VG, GF)

**Marinated Chickpea Salad** | artichoke, cucumber, mint, preserved lemon (V, GF)

### Sandwich | Choose one:

**Slow Roasted Beef** | aged cheddar, dill pickle, caramelized onion, arugula, and garlic aioli

**Chicken Caesar Wrap** | roasted chicken, shaved lettuce, parmesan cheese, signature dressing, and flour tortilla

**Country Ham and Cheese** | smoked ham, Comté cheese, onion jam, and grainy mustard aioli

**Hickory Smoked Turkey** | Swiss cheese, red onion, arugula, and cranberry chutney

**Market Vegetable** | crushed avocado, cucumber, roasted pepper, pickled onions, and hummus spread (V)

**Mediterranean** | feta cheese, artichoke, roasted pepper, basil, and olive tapenade (V)

### Dessert | Choose one:

**Freshly Baked Chef's Selected Cookie** (VG)

**Sugar Cookie** (VG)

**Chocolate Chip Cookie** (VG)

**Raspberry Chocolate Brownie** (GF)



## LUNCH - PLATED

Served with artisanal bread, sweet butter, freshly brewed coffee, and an assortment of hot tea selections.

Please select one item from each course for all guests.

If a choice of entree is offered and a pre-count is provided in advance, the higher price of the two entrees will be charged. The option is limited to two selections plus a vegetarian option. A choice of entree may be offered table side, on the day of the event. Pricing will be equivalent to the higher priced entree plus \$35 per guest.

## THREE COURSES

choice of soup or salad, one main, and one dessert. An additional starter can be added for \$15 per guest.

### Starter

**Gathered Greens Salad** | fennel, carrot, radish, shallot vinaigrette (*V, GF*)

**Classic Caesar Salad** | romaine lettuce, torn crouton, parmesan, signature dressing

**Classic Wedge Salad** | creamy blue cheese, crispy bacon, grape tomato (*GF*)

**Roasted Beetroot Salad** | candied walnut, humboldt fog goat cheese, calamansi vinaigrette (*VG, GF*)

**Heirloom Tomato and Burrata Salad** | burrata, basil, balsamic (*VG, GF*)

**Vine Ripened Tomato Soup** | basil powder, extra virgin olive oil (*VG, GF*)

**Roasted Forest Mushroom Soup** | pickled hon shimeji, thyme (*VG, GF*)

**Leek and Potato Soup** | bacon, parmesan (*GF*)

**Summer Corn Velouté** | roasted corn, smoked paprika (*VG*)

**Sweet Pea Soup** | citrus, mint (*VG, GF*) (*can be prepared hot or cold*)

### Main

**Mary's Chicken Breast | \$84**

fingerling potatoes, marinated artichokes, stewed tomato, sherry, brown butter vinaigrette (*GF*)

**Berkshire Pork Loin | \$80**

golden potato pave, orchard apple, savoy cabbage, warm maple vinaigrette (*GF*)

**Beef Hanger Steak | \$96**

pomme puree, heirloom carrot, cipollini onion, thyme jus (*GF*)

**Braised Beef Short Rib | \$88**

soft polenta, baby turnip, forest mushroom, red wine jus (*GF*)

**California Halibut | \$95**

brassicas, tidal vegetables, herbaceous leek fumet (*GF*)

**Seared King Salmon | \$94**

venus clams, wilted greens, saffron clam nage (*GF*)

**Herb Crusted Beef Tenderloin | \$105**

yukon potato pave, glazed carrot, wild mushroom, natural jus (*GF*)

**Roasted Sablefish | \$118**

crispy rice fritters, braised daikon, fine bean, yuzu dashi (*GF*)

**Forest Mushroom and Leek Strudel | \$77**

chef selected vegetables, roasted garlic sauce (*V*)

**Locally Made Semolina Pasta | \$77**

roasted mushroom, confit garlic, san marzano tomatoes, parmesan cheese, olive oil (*V*)

## LUNCH - PLATED

Served with artisanal bread, sweet butter, freshly brewed coffee, and an assortment of hot tea selections.

### Desserts

#### The “Grand” Candy Bar

cocoa sable, caramelized milk chocolate, tahitian vanilla caramel (GF)

#### Espresso Mousse Cake

dark chocolate cake, salted caramel, hazelnut

#### Horchata Panna Cotta

mandarin, caramelized puffed rice, citrus chantilly (V,GF)

#### Citrus Tart

lemon curd, preserved berry, toasted meringue

#### Pavlova

crisp meringue, yuzu curd, pineapple, coconut

#### Olive Oil Cake

vanilla cremeux, berry confit, whipped mascarpone

#### S’mores Tart

dark chocolate, toasted meringue, graham crunch, toasted marshmallows

#### Mango Mousse Torte

passion fruit chiffon, rum braised pineapple, white chocolate chantilly

#### Roasted Apple Tart

almond cream, miso caramel, creme fraiche

### Dining Enhancements

#### Add a Starter

additional course | +\$15 per guest

#### Pre-Selected

choice of two mains | +\$10 per guest

#### Day of Selection

choice of two mains | +\$50 per guest





# RECEPTION



## RECEPTION - CANAPÉS

Priced per dozen. A minimum of three dozen per selection, unless otherwise specified.

### Cold

- Cucumber** | \$14 | tiny crudité, dill (V, GF)
- Cauliflower Panna Cotta** | \$14 | truffle (VG, GF)
- Caramelized Onion Tart** | \$14 | grana padano, chive (V, D, G)
- Watermelon and Goat Cheese** | \$14 | extra virgin olive oil, fleur de sel (V, D)
- Heirloom Tomato Tart** | \$14 | ricotta, balsamic (VG)
- Crispy Vegetable Roll** | \$14 | rice paper, chili (V)
- Beetroot Macaron** | \$14 | goat cheese (GF)
- Herbed Goat Cheese Gougères** | \$14 | rosemary, lemon (VG)
- Prawn Cocktail** | \$17 | cocktail sauce, horseradish (GF)
- Chicken Liver Mousse** | \$16 | cherry financier
- Ahi Tuna Cone** | \$15 | sesame, cilantro
- Salmon Wrapped West Coast Oyster** | \$16 | radish

### Warm

- Dungeness Crab Puff** | \$16 | black pepper jam
- Herb Arancini** | \$14 | truffle aioli (VG)
- Tempura Artichoke** | \$14 | tamarind glaze (V)
- Vegetable Samosa** | \$14 | mint chutney (VG)
- Crispy Vegetable Spring Roll** | \$14 | soy honey (VG)
- Chickpea Fritter** | \$14 | citrus herb aioli (VG)
- Lemon Grass Chicken Skewer** | \$16 | coconut peanut sauce (GF)
- Soy Ginger Beef Skewer** | \$16 | crispy shallot (GF)
- Comte Cheese Fritter** | \$16 | truffle purée (VG)
- Mini Beef Wellington** | \$16 | duxelles, filet
- Braised Beef Short Rib Croquette** | \$16 | horseradish, black pepper
- Tempura Prawn** | \$16 | togarashi aioli
- Crab Cake** | \$16 | preserved lemon aioli
- Tempura Morel** | \$15 | truffle, brie (VG)
- Italian Meatball** | \$15 | pork, veal, beef, parmesan





## RECEPTION - ON DISPLAY

Prices are per guest. Culinary Attendants are priced at \$350 per chef, per station (*maximum of two hours*).

25-50 guests = 1 attendant minimum | 51-100 guests = 2 attendants minimum | 101+ guests = 3 attendants minimum

### Cheese Selection | \$46

#### **Selection of California and Continental Cheeses**

grapes, fruit chutney, toasted nuts, artisanal bread, crackers

### Charcuterie Station | \$55

#### **Selection of Local Artisanal Charcuterie**

pickles, cornichons, marinated olives, mustards, chutneys, artisanal breads, crackers

### Cheese & Charcuterie Display | \$57

#### **Selection of Artisanal Cheese and Charcuterie**

grapes, marinated olives, toasted nuts, pickles, mustards, chutneys, artisanal breads, crackers

### Sweet and Savory Baked Brie | \$45

herb and garlic marinated tomato, wild arugula, pistachio, sweet bell peppers, brown sugar toasted pecans, sliced baguette, crackers, grapes, smoked almonds, fig jam, grand del mar honeycomb

### Coastal Ceviche Bar | \$74

#### **Ceviche and Agua Chile** (GF)

daily catch and shrimp marinated in lime juice, pickled red onion, cilantro, lime, jalapeño, serrano tomatoes, mango, papaya, avocado, oranges, grilled corn, jicama, scallions, radish, fresh tomato juice, tapatio, tortilla chips, crispy tostadas

### Coconut Curry | \$50

#### **Jakarta Style Laksa Station** (GF)

sea bass, poached prawns, tofu, crispy shallot, green onion chili threads, soft egg, buckwheat noodles, pak choy, mint thai basil, coriander, chili oil

### Oyster Bar | \$95 per dozen

Minimum five dozen increments

#### **Shucked Selection of Oysters**

horseradish, mignonette, lemon, and cocktail sauce (GF)

### Caviar on Ice | \$145

#### **Fine Selected Caviar**

petrossian caviar, salmon roe, tobiko roe, shallot, egg yolk, egg white, crème fraiche, chives, blinis

### Pearls of the Sea | \$94

**Chilled Salads** | lobster, scallops, crab (GF)

**On Ice** | prawns, seasonal oysters, mussels (GF)

**Alaska Smoked Salmon and Point Loma Charred**

**Tuna** | soy honey glaze chili aioli

### Carlsbad Poke | \$66

*\*chef attended station*

**Tuna, Salmon, Prawn, or Tofu** (Select three)

**White or Brown Rice, Greens**

sesame, edamame, masago, ginger, cucumber seaweed salad, avocado, cilantro, wasabi crispy onion, sesame chili shoyu sauce ponzu, spicy togarashi aioli, miso mayonnaise

### Ramen & Noodles | \$46

*\*chef attended station*

**Ramen Station** | pork belly, chicken

**Classic Ramen Noodle** | molten egg, chili strings, wakame, toasted sesame, pickled bamboo shoots, sweet corn

## RECEPTION - ON DISPLAY

Prices are per guest. Culinary Attendants are priced at \$350 per chef, per station. *(Maximum of two hours)*

25-50 guests = 1 chef minimum | 51-100 guests = 2 chefs minimum | 101+ guests = 3 chefs minimum

### San Diego Salad Station | \$47

#### Build-Your-Own Salad

mizuna, arugula, petite lettuces, quinoa, sunflower seed, fennel, heirloom carrots, cucumber, cherry tomatoes, chickpeas, california olives, seasonal citrus berries, marcona almonds, pine nuts, croutons, pecorino, goat cheese, blue cheese, citrus dressing, red wine vinaigrette, traditional caesar dressing

### A Taste of Italy | \$42

*\*chef attended station*

#### Tortellini, Penne, Orecchiette, and Bucatini

#### Cacao e Pepe

pesto, bolognese, alfredo, tomato basil, italian sausage, roasted garlic, wild mushroom parmesan, pecorino romano, fresh basil

### Mezze Table | \$34

*\*chef attended station*

chickpea hummus, tabbouleh, tzatziki, baba ghanoush, pickles, dolmades, olives, grilled vegetables, falafel, pita bread

### Kissed by Fire | \$77

*\*chef attended station*

*only available at grand social event space*

**Grilled Gem Caesar** | sourdough croutons, anchovy lemon dressing

**Roasted Squash Salad** | pepitas, chili, coriander, labneh (VG, GF)

#### Wood Fire Oven Pizzas

**Margherita** | san marzano tomato, mozzarella, basil (VG)

**Mushroom** | roasted garlic, bloomsdale spinach (VG)

**Oven Roasted Calamari** | white beans, kalamata olives, fire-roasted tomatoes (GF)

### Tijuana Taco Stand | \$49

**Pork al Pastor** | pineapple, habanero salsa

**Carne Asada** | onion, cilantro

**Daily Catch** | cabbage slaw, chipotle

**Tortillas** | corn, flour, chips

salsa verde, salsa roja, pico de gallo

**Elotes** | whole grilled corn, mayonnaise, cilantro, lime, tajin (GF)

### Kebab and Mezze Grill | \$54

*\*chef attended station*

#### Chicken, Lamb Kofta, and Vegetable

chickpea hummus, tabbouleh, tzatziki, baba ghanoush, pickles, dolmades, olives, grilled vegetables, falafel, pita bread

### Cowboy Cauldron | \$109

*\*chef attended station*

**Live Fire Cooking** | select three of the following:

roasted half chicken, new york steak, bone in pork chop, prawn, salmon, smoked sweet potato, chimichurri, jus

*enhance to tomahawk | +\$29 per guest*

### Paella Station | \$56

*\*chef attended station*

*choose one:*

**Paella Pepica** | monkfish, prawn, cuttlefish, langoustine

**Valencia Paella** | snail, chicken, rabbit, duck

**Vegetable Paella** | garlic, onion, bell pepper, mushroom, fava beans, snap peas, cauliflower, artichoke, tomatoes, parsley, bomba rice, pimentón, saffron, lemon, aioli, olive oil (VG, GF)

## CARVED SELECTIONS

Prices are per guest. Culinary Attendants are priced at \$350 per chef, per station. (Maximum of two hours)  
25-50 guests = 1 chef minimum / 51-100 guests = 2 chefs minimum / 101+ guests = 3 chefs minimum  
accompanied by artisanal bread and sweet butter

## CARVINGS (GF)

**Cedar Roasted King Salmon** | \$475 each (Serves up to 25 guests)

maple, thyme, black pepper glaze

**Porchetta Carving Station** | \$475 each (serves up to 40 guests)

herbaceous mustard, salsa verde

**Rosemary Rubbed Leg of Lamb** | \$575 each (serves up to 30 guests)

garlic confit, salsa verde, natural jus

**Half Chicken** | \$95 each

peri peri sauce

**Slow Roasted USDA Prime Beef Striploin** | \$685 each (serves up to 30 guests)

grainy mustard, horseradish, creamy green peppercorn sauce

**Tomahawk Beef Ribeye** | \$1245 per piece (serves up to 50 guests)

red wine jus, mustard, horseradish

## Carving Enhancements | \$9

Prices are per guest.

**Grilled Asparagus** (V, GF)

**Roasted Vegetables** (V, GF)

**Yorkshire Pudding** (VG)

**House Spiced Fries** (V, GF)

**Golden Potato and Cheese Gratin** (VG, GF)

**Whipped Yukon Gold Potato** (VG, GF)

**Cavatappi Salad** (V)

**Smoked Cauliflower** (V, GF)

**Charred Cabbage** (V, GF)

**Marinated Mushrooms** (VG, GF)

## RECEPTION - DESSERT

Prices are per guest. Culinary Attendants are priced at \$350 per chef, per station. (Maximum of two hours)  
25-50 guests = 1 chef minimum | 51-100 guests = 2 chefs minimum | 101+ guests = 3 chefs minimum.  
Each dessert option is accompanied by fresh brewed coffee and an assortment of hot tea selections.

### Gelato Cart | \$35

choice of two seasonally inspired flavors  
waffle cones or cups

### S'mores Station | \$34

marshmallows, selection of chocolate,  
graham crackers

### Sundae Station | \$39

vanilla ice cream, chocolate ice cream, strawberry sorbet  
hot fudge, salted caramel sauce, vanilla chantilly,  
sprinkles, oreo crumble, toasted almonds

### Churros Station | \$29

**Selection of Toppings** | chocolate sauce, vanilla whipped  
cream, toasted almonds, salted caramel chocolate,  
sprinkles

### Sweet Grill Station | \$29

pound cake, angel food cake, assorted seasonal fruit,  
vanilla chantilly, chocolate sauce, caramel sauce (VG)

### A Little Bit of a Good Thing

\$25 for two pieces | \$32 for three pieces

vanilla sugar beignet (VG)

cinnamon sugar beignet (VG)

maple panna cotta (VG, GF)

milk chocolate panna cotta (VG, GF)

vanilla madeleine (VG)

matcha madeleine (VG)

espresso chocolate tart (VG)

churros shortbread (VG)

citrus tart (VG)

seasonal fruit tart (VG)

strawberry shortcake (VG)

vanilla caramel profiterole (VG)

mocha profiterole (VG)

chocolate rocher (VG)

chocolate hazelnut financier (VG)

brown butter yuzu financier (VG)

caramelized white chocolate pot de creme (VG, GF)

sea salt caramel macaron (VG, GF)

milk chocolate passionfruit macron (VG, GF)

peanut caramel crunch (VG, GF)



## LATE NIGHT

Prices in addition to the chosen dinner for a post dinner reception. Pricing is per guest. A minimum of 25 guests, per option.

### Savory

**Beef Slider** | \$64

cheddar, pickle, special sauce, brioche bun

**Crispy Falafel Slider** | \$64

lettuce, mint, dill, lemon herb sauce, pickled onion,  
toasted bun (V, GF)

**BBQ Chicken Slider** | \$64

buttermilk slaw, fried onion, toasted bun

**Crispy Fried Pork Wontons** | \$58

chili sauce, soy

**Thai Chicken Wings** | \$62

cilantro, lime (GF)

**Salt and Pepper Chicken Wings** | \$62 (GF)

**Crispy Dry Ribs** | \$64 (GF)

**Hoisin Asian BBQ Ribs** | \$64 (GF)

**Prawn Spring Rolls** | \$65

**Crispy Vegetarian Spring Rolls** | \$58 (VG)

**Truffle and Parmesan Fries** | \$10 per guest (VG, GF)

**All Dressed Kennebec Fries** | \$12 per guest (V, GF)

**Yam Fries** | \$10 per guest (VG, GF)

### Sweet

\$25 for two pieces | \$32 for three pieces

**Vanilla Sugar Beignet** (VG)

**Cinnamon Sugar Beignet** (VG)

**Maple Panna Cotta** (VG, GF)

**Milk Chocolate Panna Cotta** (VG, GF)

**Vanilla Madeleine** (VG)

**Matcha Madeleine** (VG)

**Espresso Chocolate Tart** (VG)

**Churros Shortbread** (VG)

**Citrus Tart** (VG)

**Seasonal Fruit Tart** (VG)

**Strawberry Shortcake** (VG)

**Vanilla Caramel Profiterole** (VG)

**Mocha Profiterole** (VG)

**Chocolate Rocher** (VG)

**Chocolate Hazelnut Financier** (VG)

**Brown Butter Yuzu Financier** (VG)

**Caramelized White Chocolate Pot de Creme** (VG, GF)

**Sea Salt Caramel Macaron** (VG, GF)

**Milk Chocolate Passionfruit Macaron** (VG, GF)

**Peanut Caramel Crunch** (VG, GF)

### Tijuana Taco Stand | \$49

**Pork al Pastor** | pineapple, habanero salsa

**Carne Asada** | onion, cilantro

**Daily Catch** | cabbage slaw, chipotle

**Tortillas** | corn, flour, chips

salsa verde, salsa roja, pico de gallo

**Elotes** | whole grilled corn, mayonnaise, cilantro, lime, tajin

### Nacho Bar | \$49

**Hand Cut Tortilla Chips and Cheddar Cheese Sauce**

**Braised Beef and Shredded Chicken**

serrano and jalapeño, black beans, olives, tomato,

cilantro, guacamole, crema, cotija





# DINNER

*Fairmont*  
GRAND DEL MAR

## CHEF SELECTED DINNER – BUFFETS

Served with artisanal bread, sweet butter, freshly brewed coffee and an assortment of hot tea selections.  
Pricing is per guest. A minimum of 25 guests will be charged, per buffet.  
Duration is based on 90 minutes of continual service; additional 30-minute increments are available at +\$15 per guest.  
Chef attended stations are priced at \$350 per chef, per station (two hours maximum), one attendant per 100 guests.

### Solana Beach | \$200

**Leek and Potato Soup** | bacon, smoked paprika, parmesan (GF)  
**Gathered Greens Salad** | fennel, carrot, radish, caramelized honey vinaigrette (V, GF)  
**Classic Caesar Salad** | romaine lettuce, torn crouton, parmesan, signature dressing  
**Antipasti Vegetable Sampler** | marinated olives, fresh herb, olive oil (V, GF)  
**Mary's Chicken Breast** | peri peri (GF)  
**Slow Baked King Salmon** | saffron nage (GF)  
**Heirloom Wheat Pasta** | roasted mushroom, confit garlic, cherry tomatoes, parmesan cheese, olive oil (VG)  
**Roasted Fingerling Potatoes** | garlic oil, scallions (V, GF)  
**Chefs Selected Vegetables** | olive oil, fleur de sel (V, GF)  
**Apple Crumble Tart** | mezcal caramel  
**Chocolate Crunch Bar** | chocolate brownie, milk chocolate mousse, caramel (VG, GF)  
**Churros** | dulce de leche (VG)

### Carlsbad Coastal | \$225

**Roasted Forest Mushroom Soup** | pickled hon shimeji, thyme (VG)  
**Roasted Beetroot Salad** | humboldt fog, orange, walnut (VG, GF)  
**Greek Salad** | cucumber, pepper, heirloom tomato, olives, feta (VG, GF)  
**Fennel Cucumber Salad** | fennel, cucumber, red onion, dill, lemon (V, GF)  
**Antipasti Sampler** | marinated olives, marinated artichokes, asparagus, fire roasted capsicum (V, GF)  
**Beef Filet Medallions** | red wine jus (GF)  
*enhance to beef carvery for additional \$12 per guest. chef attendant fee \$350*  
**Free Run Chicken Breast** | sherry brown butter vinaigrette (GF)  
**King Salmon** | potato and leek chowder (GF)  
**Rice Pilaf** | onion, pepper, celery  
**Golden Potato and Cheese Gratin** | sweet onion, gruyere, cracked pepper (VG, GF)  
**Chefs Selected Vegetables** | olive oil, fleur de sel (V, GF)  
**Crème Fraiche Panna Cotta** | preserved fruit, vanilla crunch (VG)  
**Chocolate Crunch Bar** | chocolate brownie, milk chocolate mousse, caramel (VG, GF)  
**Citrus Tart** | toasted meringue (VG)

## DINNER – BUFFET

Served with artisanal bread, sweet butter, freshly brewed coffee and an assortment of hot tea selections.

Pricing is per guest. A minimum of 25 guests will be charged, per buffet.

Duration is based on 90 minutes of continual service; additional 30-minute increments are available at +\$15 per guest.

Chef attended stations are priced at \$350 per chef, per station (two hours maximum), one attendant per 100 guests.

### Stroll Through Little Italy | \$220

**Minestrone** | orecchiette, tuscan beans, chard, pesto (VG)

**Panzanella Salad** | focaccia, tomato, cucumber, onion, olive oil (VG)

**Mesclun Salad** | greens, parma ham, parmesan, balsamic (GF)

**Broad Bean Salad** | pecorino, mint, lemon (VG, GF)

**Tomato Burrata** | heirloom tomato, olive oil, balsamic, basil (VG, GF)

**Manicotti** | garlic, pine nuts, parmigiana reggiano, basil (VG)

**Oven Baked Bass** | vine ripened tomato, fennel, dill (GF)

**Chicken Pacatte** | lemon, capers, butter, italian parsley

**Veal Milanese** | thyme, lemon, butter, herbs

**Pasta Action Station**

*\*chef attended station*

**Tortellini, Penne, Orecchiette, and Bucatini Cacao e Pepe** | pesto, bolognese, alfredo, tomato basil, italian sausage, roasted garlic, wild mushroom parmesan, pecorino romano, fresh basil

**Egg Plant** | parmesan, basil (VG, GF)

**Broccoli Rabe** | preserved lemon (VG, GF)

**Potato** | rosemary (VG, GF)

**Cannoli** (VG)

**Tiramisu** (VG)

**Amaretti Cookies** (VG)

### Cardiff By The Sea | \$275

**Vine Ripened Tomato Soup** | basil, parmesan (VG, GF)

**Chino Farms Green Salad** | fennel, cucumber, radish, honey vinaigrette (VG, GF)

**Chicory Salad** | blood orange, ricotta, marcona almond, orange blossom dressing (VG, GF)

**Rigatoni Pasta Salad** | sundried tomato, pine nuts (VG, GF)

**Spiny Lobster Tails** | meyer lemon butter (GF)

**Pan Roasted Striped Bass** | artichoke, roasted pepper, sauce vierge (GF)

**American Wagyu Tenderloin** | roasted mushroom, hunter sauce (GF)

**Roasted Baby Potato** | green onion (VG, GF)

**Farmers Market Vegetables** | olive oil, fleur de sel (VG, GF)

**Mango Mousse** | coconut, yuzu, lime (VG, GF)

**Profiterole** | milk chocolate chantilly, passion fruit (VG)

**Strawberry Tart** | vanilla cremeux (VG)

## DINNER – BUFFET

Served with artisanal bread, sweet butter, freshly brewed coffee and an assortment of hot tea selections.

Pricing is per guest. A minimum of 25 guests will be charged, per buffet.

Duration is based on 90 minutes of continual service; additional 30-minute increments are available at +\$15 per guest.

Chef attended stations are priced at \$350 per chef, per station (two hours maximum), one attendant per 100 guests.

### Baja California | \$200

**Tortilla Soup** | sour cream, cheddar, tortilla strips

**Grilled Corn and Black Bean Salad** | quinoa, chili lime vinaigrette (VG)

**Cucumber Salad** | julienne onions, cilantro, mexican oregano, lime, queso fresco, avocado, melon, chili (V, GF)

**Tijuana Caesar** | romaine lettuce, torn croutons, anchovy dressing

**Pork al Pastor** | pineapple, habanero salsa (GF)

**Carne Asada** | onion, cilantro (GF)

**Daily Catch** | cabbage slaw, chipotle (GF)

**Tortillas** | corn, flour, chips

**Elotes** | whole grilled corn, mayonnaise, cilantro, lime, tajin (VG, GF)

**Guacamole** | sliced radish, chopped onion, cilantro (VG, GF)

**Mexican Rice** (GF)

**Pinto Beans** (VG, GF)

**Chef's Selection of Salsas** | fire roasted tomatillo, salsa roja, pico de gallo (V, GF)

**Cinnamon Sugar Churros** (VG)

**Spiced Chocolate Tart** (VG)

**Arroz con Leche** (VG, GF)

### Sunset Cliffs | \$235

**Baja Chowder** | sea bass, mussels, potato, lemon, dill

**Prawn and Rice Noodle Salad** | green beans, cherry tomato, roasted peanuts, cilantro, lime (GF)

**California Greens** | farm greens, cucumber, heirloom tomato, sherry vinaigrette (VG, GF)

**Roasted Beetroot Salad** | walnut, goat cheese, calamansi vinaigrette (VG, GF)

**Tamari Glazed Pacific Cod** | scallion, ginger soy reduction (GF)

**Roasted Prime Beef Striploin** | red wine jus (GF)

*Enhance to beef carvery for additional \$12 per guest. chef attendant fee \$350*

**Mary's Organic Chicken Breast** | sauce robert (GF)

**Ricotta and Spinach Cannelloni** | creamy béchamel, grana padano, herb gremolata (VG)

**Whipped Yukon Gold Potatoes** | chives (VG)

**Chefs Selected Vegetables** | olive oil, fleur de sel (V, GF)

**Panna Cotta** | seasonal fruit, vanilla chantilly (VG, GF)

**Coconut Bavarian** | charred pineapple, passion fruit curd (VG)

**Brownie Tart** | valrhona chocolate, cocoa crust (VG)



## Plated Dinner

All dinner menus are accompanied by artisanal bread, sweet butter, freshly brewed coffee and an assortment of hot tea selections.

(3 course) Choice of one soup or salad (upgrade to starter for +\$16 per guest), one main, and one dessert.

(4 course) Choice of one soup or salad, one starter, one main, and one dessert. (+\$29 per guest)

If a choice of entree is offered and a pre-count is provided in advance, the higher price of the two entrees will be charged. The option is limited to two selections plus a vegetarian option. A choice of entree may be offered table side, on the day of the event, if the four-course option is selected. Pricing will be equivalent to the higher priced entree plus \$50 per guest.

## Soups

**Truffled Celeriac Velouté** | roasted apple, toasted hazelnuts  
(VG, GF)

**Summer Corn** (seasonally available May 1–October 1) |  
roasted corn, smoked paprika (GF)

**Spiced Butternut Squash** | pepitas, maple cream (VG, GF)

**Vine Ripened Tomato** | basil, parmesan, extra virgin olive oil  
(VG, GF)

**Leek and Potato** | bacon, parmesan (GF)

**Roasted Forest Mushroom** | pickled hon-shimeji, thyme  
(VG, GF)

**Coconut Curried Squash** | toasted pumpkin seeds (V, GF)

**Creamy Lobster Bisque** | crustacean powder, espelette  
pepper (GF)

## Chilled Starters

**Tiger Shrimp** | avocado, cucumber, cilantro, mint, kaffir lime  
coconut dressing (GF)

**Parma Ham Carpaccio** | compressed melon, arugula, frisée,  
piave cheese, toasted hazelnut, aged balsamic (GF)

**Citrus Marinated Hamachi** | avocado purée, radish, celery,  
tapioca, calamansi vinaigrette (GF)

**Lightly Seared Albacore Tuna** | asian pear, shaved radish,  
celery, citrus ponzu vinaigrette (GF)

**Beet Cured Pacific Salmon** | granny smith apple, crème  
fraiche (GF)

## Salads

**Heirloom Tomato and Burrata** | basil, aged balsamic  
(VG, GF)

**Roasted Beetroot and Citrus** | humboldt fog, citrus,  
pistachio (VG, GF)

**Iceberg Waldorf Salad** | grape, shropshire blue cheese,  
celery, black pepper dressing (VG, GF)

**Poached Bosc Pear** | arugula, toasted hazelnuts, blue  
cheese crumble, caramelized honey vinaigrette (VG, GF)

**Melon Salad** | dry cured chorizo, greek yogurt, mint (GF)

**Celery Victor Salad** | anchovy, pickled mustard seed, shallot  
(GF)

## Warm Starters

**Seared Scallops** | sunchoke, almond (GF)

**Wild Mushroom and Onion Tart** | flaky puff pastry, shaved  
parmesan, petit greens, aged sherry vinegar (VG)

**West Coast Crab Cake** | celeriac rémoulade, citrus, frisée,  
petit greens

**Heirloom Tomato and Ricotta Tart** | flaky puff pastry,  
whipped citrus ricotta, basil, mint, aged balsamic vinegar  
(VG)

## Plated Dinner

All dinner menus are accompanied by artisanal bread, sweet, freshly brewed coffee and an assortment of hot tea selections.

(3 course) Choice of one soup or salad (upgrade to starter for \$16 per guest), one main, and one dessert.

(4 course) Choice of one soup or salad, one starter, one main, and one dessert. (+\$29 per guest)

If a choice of entree is offered and a pre-count is provided in advance, the higher price of the two entrees will be charged. The option is limited to two selections plus a vegetarian option. A choice of entree may be offered table side, on the day of the event, if the four-course option is selected. Pricing will be equivalent to the higher priced entree plus \$50 per guest.

## Mains

### FROM THE OCEAN

#### **Seared King Salmon** | \$149

tiny vegetables, champagne nage (GF)

#### **Roasted Sablefish** | \$185

crispy rice fritters, braised daikon, fine bean, yuzu dashi (GF)

#### **Baja California Sea Bass** | \$155

lardon, leek, celery, potato chowder, petit herbs (GF)

#### **California Halibut** | \$179

broccolini, tidal vegetables, leek fumet (GF)

### FROM THE MARKET | \$140

#### **Forest Mushroom and Leek Strudel**

chef selected vegetables, roasted garlic sauce (V)

#### **Celeriac Tortellini**

truffle, parmesan nage, celery hearts, olive oil (VG)

#### **Roasted Squash**

apple, quinoa (V)

#### **Roasted Cauliflower**

puree, pickle, fresh quinoa (V)

### FROM THE RANCH

#### **Slow Roasted Beef Tenderloin** | \$178

yukon gold potato and cheese pave, forest mushrooms, carrots, natural thyme jus (GF)

#### **Aromatic Braised Beef Short Rib** | \$165

soft polenta, artichoke, gremolata, natural jus (GF)

#### **Roasted Lemon Chicken** | \$158

savoy cabbage, thumbelina carrots, robert (GF)

#### **Duo of Lamb** | \$178

roasted loin and braised shoulder, smoked grains, cardamom scented lamb jus (GF)

#### **Duck Breast** | \$169

sunchoke, beetroot, amaranth (GF)

#### **Berkshire Pork Loin** | \$155

roasted apple, savoy cabbage, warm sherry maple vinaigrette (GF)

### DUET

#### **Filet and Short Rib** | \$225

potato gratin, tokyo turnip, radish, au poivre (GF)

#### **Wagyu Filet and Lobster** | \$265

potato pave, carrots, natural jus (GF)

#### **Beef Tenderloin Oscar** | \$240

dungeness crab, asparagus, bearnaise (GF)

## DINNER – PLATED

All dinner menus are accompanied by artisanal bread, Grand Del Mar Rescue Honey butter, freshly brewed coffee and an assortment of hot tea selections.  
(3 course) Choice of one soup or salad (upgrade to starter for \$16 per guest), one main, and one dessert.  
(4 course) Choice of one soup or salad, one starter, one main, and one dessert. (+\$29 per guest)

### Plated Desserts

#### The “Grand” Candy Bar

cocoa sable, caramelized milk chocolate, tahitian vanilla caramel (VG)

#### Cocoa Espresso Mousse Cake

dark chocolate cake, salted caramel, hazelnut (VG)

#### Horchata Panna Cotta

mandarin, caramelized puffed rice, citrus chantilly (V, GF)

#### Citrus Tart

lemon curd, preserved berry, toasted meringue (VG)

#### Pavlova

crisp meringue, yuzu curd, pineapple, coconut (VG, GF)

#### Olive Oil Cake

vanilla cremieux, berry confit, whipped mascarpone (VG)

#### S’mores Tart

dark chocolate, toasted meringue, graham crunch, toasted marshmallows (VG)

#### Mango Mousse Torte

passion fruit chiffon, rum braised pineapple, white chocolate chantilly (VG)

#### Roasted Apple Tart

almond cream, miso caramel, creme fraiche (VG)





# BEVERAGES



## BEVERAGE SELECTIONS

### Hourly Beverage Packages

Packages are based on consecutive hours.

Pricing is per person and will be charged on the final guarantee.

Dinner wine service is not included in package and will be priced by the bottle, on consumption.

#### Single Hour Package

Premium \$42

Luxury \$55

Grand \$70

#### Two Hour Package

Premium \$68

Luxury \$90

Grand \$130

#### Each Additional Hour

Premium \$30

Luxury \$40

Grand \$60

#### **Beer Selections** | \$12 per drink

*Select a maximum of five.*

Coors Light

Stella Artois

Stone 'Buenaveza' Salt & Lime Lager

Pure Project 'Rain' Pilsner

Fall 'Magical & Delicious' Pale Ale

Harland 'Grand Del Mar' India Pale Ale

Athletic Upside Dawn 'Golden' Non-Alcoholic

### Charged on Consumption

Price per drink.

#### Hosted Bar

<b>Premium Liquors</b>	\$19
<b>Luxury Liquors</b>	\$23
<b>Grand Liquors</b>	\$29
<b>The Ultimate Enhancement</b>	\$50
<b>Beer Selections</b>	\$12
<b>Bottled Still and Sparkling Water</b>	\$9 for 330 ml \$12 for 750ml
<b>Bottled Soft Drinks</b>	\$10
<b>Premium Wines</b>	\$20
<b>Luxury Wines</b>	\$25
<b>Grand Wines</b>	\$30

#### Non-Hosted Bar

\*Non-hosted (cash) prices include service charge and tax.

<b>Premium Liquors</b>	\$26
<b>Luxury Liquors</b>	\$32
<b>Grand Liquors</b>	\$38
<b>The Ultimate Enhancement</b>	\$59
<b>Beer Selections</b>	\$16
<b>Bottled Still and Sparkling Water</b>	\$12 for 330ml \$22 for 750 ml
<b>Bottled Soft Drinks</b>	\$12
<b>Premium Wines</b>	\$26
<b>Luxury Wines</b>	\$34
<b>Grand Wines</b>	\$40

## BEVERAGE SELECTIONS

### Beverage Packages

One bar with one bartender per 75 guests is standard.

Bartender Fee - \$300 each for up to four hours duration. Each additional hour \$150 per hour, or part thereof.

Our standard pour on liquor is 1.5 fluid ounces, after dinner drinks 2.0 fluid ounces and port wine 3.0 fluid ounces.

### Premium Selections

**Tito's Vodka** - Austin, Texas, USA

**Beefeater Gin** - London, United Kingdom

**Bacardi Superior Rum** - San Juan, Puerto Rico

**Herradura Silver Tequila** - Jalisco, Mexico

**Old Forrester '86' Bourbon** - Shively, Kentucky, USA

**Jack Daniel's Whiskey** - Lynchburg, Tennessee, USA

**Dewars 'White Label' Blended Scotch** - Perth, Scotland

#### Sparkling Wine

Prosecco, Mionetto, Brut, Veneto, Italy

#### Sauvignon Blanc

'The Grand Del Mar' Private Label, Limited Release, California

#### Chardonnay

'The Grand Del Mar' Private Label, Limited Release, California

#### Pinot Noir

'The Grand Del Mar' Private Label, Limited Release, California

#### Cabernet Sauvignon

'The Grand Del Mar' Private Label, Limited Release, California

## BEVERAGE SELECTIONS

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### Luxury Selections

**Absolut Elyx Vodka** - Sweeden

**Citadelle Gin** - Cognac, France

**Planteray '3 Stars' Rum** - Barbados, Trinidad, Jamaica

**Espolon Blanco Tequila** - Jalisco, Mexico

**Maker's Mark Bourbon** - Loretto, Kentucky, USA

**Bulleit Rye Whiskey** - Lawrenceberg, Iowa, USA

**Monkey Shoulder Scotch** - Speyside, Scotland

#### **Sparkling Wine**

Chandon, Brut, California

#### **Sauvignon Blanc**

Martin Ray, Sonoma County

#### **Chardonnay**

Martin Ray, Sonoma Coast

#### **Pinot Noir**

Martin Ray, Sonoma Coast

#### **Cabernet Sauvignon**

Martin Ray, Sonoma County

## BEVERAGE SELECTIONS

### Beverage Packages

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Our standard pour on liquor is 1.5 fluid ounces, after dinner drinks 2.0 fluid ounces and portwine 3.0 fluid ounces.

### Grand Selections

**Belvedere Vodka** - Zyrardow, Poland

**The Botanist Gin** - Islay, Scotland

**Diplomatico Reserva Rum** - Venezuela

**Maestro Dobel Diamante Tequila** - Jalisco, Mexico

**Patron Reposado Tequila** - Jalisco, Mexico

**Michter's Bourbon** - Louisville, Kentucky, USA

**Whistle Pig 10 Year Rye** - Shoreham, Vermont, USA

**The Macallan 12 Year Single Malt Scotch** - Speyside, Scotland

#### Sparkling Wine

G.H. Mumm, Reims, Champagne, France

#### Sauvignon Blanc

Routestock, Napa Valley

#### Chardonnay

Routestock, Sonoma Coast

#### Still Rose

Chateau d'Estoublon, 'Roseblood', Provence, France

#### Pinot Noir

Routestock, Sonoma Coast

#### Cabernet Sauvignon

Routestock, Napa Valley

### The Ultimate Enhancement (select one)

**Clase Azul or La Familia, Tequila** - Jesus Maria, Jalisco, Mexico | \$950 per bottle

**Don Julio 1942, Tequila** - Jalisco, Mexico | \$950 per bottle



## Cordials and After-Dinner Selections

Price per drink. (2.0 fluid ounces)

### Hosted Bar

#### After Dinner Drinks

Amaretto – Disaronno - Italy	\$21
Baileys Irish Cream – Ireland	\$21
Frangelico – Italy	\$21
Kahlua – Mexico	\$21
Grand Marnier – France	\$21

#### Cognac, Armagnac and Grappa

Hardy VSOP Cognac – France	\$24
Remy Martin VSOP, Cognac – France	\$30

### Non- Hosted Bar

\*Non-hosted (cash) prices include service charge and tax.

#### After Dinner Drinks

Amaretto – Disaronno – Italy	\$29
Baileys Irish Cream – Ireland	\$29
Frangelico – Italy	\$29
Kahlua – Mexico	\$29
Grand Marnier – France	\$29

#### Cognac, Armagnac and Grappa

Hardy VSOP Cognac – France	\$34
Remy Martin VSOP, Cognac – France	\$42



## An Enhanced Drinking Experience

### Signature Cocktails

#### THE GRAND MARGARITA | \$24

Herradura Silver Tequila, Fresh Lime Juice,  
Agave Nectar, Cointreau, Lime Wedge

#### CANYON OLD FASHIONED | \$25

Old Forrester 86 Bourbon, Orange and Cardamom  
Bitters, Demerara

#### DEL MAR DERBY | \$24

Tito's Vodka, Grapefruit Juice, Brown Sugar,  
Gingerale, Fresh Mint

#### HIBISCUS CITRUS | \$26

Beefeater Gin, Fresh Lime Juice,  
Hibiscus, Fentimans Ginger Beer

### Champagne Cocktails

#### MEXICALI MIMOSA | \$24

Don Julio Tequila, Fresh Orange and Lime Juices,  
Mango Purée, Mionetto Prosecco

#### CARLSBAD 75 | \$23

Hendricks Gin, Fresh Lemon Juice, Strawberry Purée,  
Chandon Brut Sparkling Wine

#### RACE TRACK ROYALE | \$22

Chandon Brut Sparkling Wine, Pomegranate Juice,  
Fresh Basil

#### MIMOSA STATION | \$20

*Per guest, plus alcohol on consumption. Minimum 25 guests.*  
Sparkling Wine, Seasonal Fruit Puree, Fruit Juices, Seasonal  
Berry Garnishes

#### BLOODY MARY STATION | \$28

*Per guest, plus alcohol on consumption. Minimum 25 guests.*  
Tito's Vodka, House Made Bloody Mary Mix, Bacon, Pickled  
Vegetables, Celery, Lemon, Lime Wedges

### No Proof Cocktails

#### GRAPEFRUIT MAI TAI | \$16

Grapefruit Juice, Orgeat Syrup, Lime Juice

#### THE MEDICINE | \$16

Pineapple Juice, Ginger, Lemon Juice, Honey

#### BLACKBERRY COLLINS | \$16

Blackberry, Fentimans Sparkling Lemonade, Mint

#### PINK LADY | \$16

Raspberry, Lemon Juice, Apple Juice

### Specialty Tequilas

Patron Silver	\$20
Volcan Blanco	\$22
Don Julio Reposado	\$24
Casamigos Añejo	\$30
The Producer Ensemble Mezcal	\$18

## BEVERAGES - WINES

### Wines

#### SPARKLING WINES

Blanc de Blanc Brut, Schramsberg, North Coast, California	\$155
Champagne Brut, Nicolas Feuillatte, Reims, France	\$165
Champagne Brut, Veuve Clicquot, Yellow Label, Reims, France	\$210
Champagne Brut, Perrier-Jouet, Reims, France	\$245
Champagne Brut, Moët and Chandon 'Imperial', Épernay, France	\$255
Champagne Brut Rosé, Moët and Chandon, Épernay, France	\$265
Champagne Brut, Veuve Clicquot, Rose, Reims, France	\$295
Champagne Brut, Louis Roederer, Cristal, Reims, France	\$950

#### WHITE WINES

##### SAUVIGNON BLANC

'The Grand Del Mar' Private Label, California	\$80
Massey Dacta, Marlborough, New Zealand	\$99
Justin, Paso Robles, California	\$110
Jacques Dumont, Sancerre, France	\$125
Cakebread, Napa Valley, California	\$135

##### CHARDONNAY

'The Grand Del Mar' Private Label, California	\$80
Thomas Labille, Premier Cru, Mont Millieu, Chablis, France	\$110
Frank Family, Napa Valley, California	\$125
Cakebread, Napa Valley, California	\$140
Far Niente, Napa Valley, California	\$220
Château Montelena, Napa Valley, California	\$275

#### ROSÉ WINES

St. Marguerite Symphonie Rosé, Côtes de Provence, France	\$90
Chateau d'Estoublon, 'Roseblood', Provence, France	\$120

\*Additional wines may be available upon request

## BEVERAGES - WINES

### Wines

#### PINOT NOIR

'The Grand Del Mar' Private Label, California	\$80
Davis Bynum, Russian River Valley, California	\$95
Ken Wright Cellars, Willamette Valley, Oregon	\$110
Brewer-Clifton, Santa Rita Hills, Santa Barbara, California	\$130
Shea Wine Cellars, Willamette Valley, Oregon	\$150
Flowers, Sonoma Coast, California	\$165
En Route, Russian River Valley, California	\$185
Maison Joseph Drouhin, Macon-Villages, Burgundy, France	\$220

#### CABERNET SAUVIGNON

'The Grand Del Mar' Private Label, California	\$80
Justin, Paso Robles, California	\$105
Saddleback Cellars, Napa Valley, California	\$135
Daou, 'Reserve' Paso Robles, California	\$140
Frank Family, Napa Valley, California	\$165
Groth, Oakville, Napa Valley, California	\$215
Stag's Leap Wine Cellars, Napa Valley, California	\$270
Silver Oak, Alexander Valley, California	\$275
Shafer '1.5', Napa Valley, California	\$475
Silver Oak, Napa Valley, California	\$650

#### BORDEAUX BLENDS

Château Franc Patarabet, Saint-Émilion Grand Cru, Bordeaux, France	\$145
Château Soussans, Margaux, France	\$160
Justin, 'Isoceles', Paso Robles, California	\$225

\*Additional wines may be available upon request



# INFORMATION

## EVENT GUIDELINES

### **GUARANTEE**

A final confirmation or “guarantee” of your anticipated number of guests is required by 12:00pm three (3) working days prior to your banquet function and this guarantee may not be reduced. We will make an allowance to set 3% above your guarantee to allow for unknown special meals and dietary requests.

### **SERVICE CHARGE and TAXES**

A twenty-six (26%) percent service charge and applicable state tax (7.75%) will be added to all food and beverage charges. Please keep in mind that the service charge is taxable by California State Law. Service charge and sales tax are subject to change without notice.

### **ADDITIONAL LABOR FEES**

There will be a bartender fee of \$300 per bartender for up to four (4) consecutive hours per 75 guests. Each hour after the four-hour duration will be charged at an additional \$100 per hour, or part thereof. There will be a culinary attendant fee of \$350 per Chef for applicable action stations. Action stations are noted within the menu. The hotel reserves the right to charge a service fee for set-up of function spaces with extraordinary requirements.

### **BUFFET MINIMUMS**

A minimum of persons is required for lunch, reception and dinner buffets and is stated on the menu. A supplemental charge is applied to guarantees less than these minimums.

### **PARKING**

Valet parking is available for your day guests at \$25 per car. You may host the parking for your guests and have these charges applied to your account.

### **SPECIAL SERVICES**

Your Catering or Events Manager can assist you in designing your event and will be more than happy to secure special services such as entertainment, ice sculptures, florals, linens, calligraphy and décor.

### **OUTSIDE VENDORS**

Please ask your Catering or Events Manager for recommendations for outside vendor services. Outside vendors must comply with the outside vendor agreement. A copy of which may be obtained from your Catering Manager.

### **NOISE ORDINANCE**

In accordance with local city ordinances and the respect for our other hotel and surrounding guests, noise at the hotel property line shall be limited to 70db.  
Daily, 10:00 am – 10:00 pm

### **ALLERGIES**

Any food allergies or restrictions must be communicated to the hotel at least 72 hours before the event. The hotel undertakes to make every effort to prepare alternative meals for those concerned. If, at the time of service, the number of allergies or restrictions exceeds the number communicated in advance, an additional charge of 15% multiplied by the number of new plates prepared will apply.

### **ALCOHOL and OUTSIDE FOOD and BEVERAGE**

The sale and service of all alcoholic beverages is regulated by the State Division of Alcoholic Beverages and Tobacco. The Fairmont Grand Del Mar is responsible for the administration of such regulations. Therefore, it is our policy that no alcoholic beverages may be brought into the Fairmont Grand Del Mar for any events.

The Fairmont Grand Del Mar’s liquor license requires that beverages only be dispensed by The Fairmont Grand Del Mar employees or bartenders.

Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

California law requires that all alcohol sales will conclude at 2:00 am (last call at 1:30 am) in accordance with licensing.

It is our policy that outside food and/or beverage of any kind may not be brought into the Fairmont Grand Del Mar by client or attendees.

### **TIMING, WEATHER and OUTDOOR SPACE**

Weather calls will be made by the client upon the recommendation of the Meetings and Special Events Manager and Banquet Captain. If the client is unavailable, the decision will be made on the client’s behalf. Should the chance of precipitation be higher than 40 percent, the weather call will be made in favor of the indoor location by default. Any changes made after the final decision and/or within the six (6) hour window will be subject to a set-up fee of \$10.00 per person (guaranteed number of guests or number of seats for the event – whichever is greater) plus applicable tax.

Breakfast functions: the evening prior

Lunch functions: 9:00 am

Dinner functions: 2:00 pm

All outdoor functions must conclude by no later than 10:00 pm. All amplified music at outdoor functions must stop at 10:00 pm. Use of outdoor space and pools will incur a one-time fee that includes removal and reset of existing furniture, if necessary, and set up and tear down of banquet furniture.



Gathering has never felt so natural.



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